**FOOTY FINALS WINGS , BAO BUNS and HOT DOGS**

**WINGS**

1. Dip wings in butter and season with Butchers Axe Ranger
2. Place in BBQ indirectly and cook until 200f internal to ensure skin is rendered crispy
3. Once cooked cover with Fire and Brimstone Smokey BBQ sauce and return to BBQ 5 minutes to set sauce
4. ENJOY

**LAMB BAO BUNS**

1. Cover lamb shanks with olive oil
2. Apply butchers Axe Hunter rub
3. Place indirect in BBQ and cook until rub is set approx. 45 mins
4. Place Shanks in dish , add 250ml Chicken Stock and cover with foil
5. Allow to braise in liquid until meat is fall apart off bone approx. 3 hours
6. Using store purchased Bao Buns, steam as directed
7. Place lamb on Bao Bun with carrot, spring onion and chives
8. Pour remaining lamb cook liquid over filling as a sauce

**HOT DOGS**

1. Cut open brioche hot dog rolls
2. Apply Garlic Butter to inside of roll and return to BBQ indirect 3 minutes
3. Place grated cheese inside the roll and return to bbq until melted
4. Use Gotzinger Kransky Sausage to fill roll
5. Apply Fire and Brimstone Smokey sauce as required